easts

EVENTS

EASTS LEISURE & GOLF



BIRTHDAYS

WEDDINGS & ENGAGEMENT PARTIES

CHRISTMAS PARTIES

CORPORATE EVENTS

CELEBRATION OF LIFE

GOLF DAYS

CREATING MEMORABLE CELEBRATIONS FOR EVERY OCCASION

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INTRODUCTION

Welcome to Easts Leisure & Golf Club, where any event becomes a reality. Planning a birthday, engagement, anniversary, corporate seminar or any type of event? Easts is the place for you.

Take the stress out of your event by placing it in the hands of our amazing team, who will look after the process from start to finish.

Our state of the art function spaces can cater to any event, big or small. For more information, please contact our Event Coordinator, Jodi Latter, on **4933 7512** or email **functions@embc.com.au**.

We look forward to hosting you here at Easts!



FUNCTIONS PACKAGES

Our function packages are created to suit the individual needs of the event & it's guests. The types of functions we host include, but are not limited to;

- Birthdays
- Weddings
- Engagement
- Anniversary
- Celebration of Life
- Christenings
- Christmas Events
- Charity Events
- Trivia Events
- School Events
- Community Group
- Meetings
- Fundraisers
- Golf Days
- Corporate Events
- Conferences
- Seminars
- Training Days

Here at Easts Leisure & Golf Club, we offer the following catering options for our functions:

- Set Menu
- Canapés
- Finger Food
- Rolls & Wraps
- Breakfast Service
- Tea & Coffee

Our dedicated Event Coordinator will work with you to create a personalised function package that is sure to make your event a success.



ROOMS & PRICING

Fairways Function Centre

Half Day Hire (up to 4 hours)	**$200**
Full Day Hire (over 4 hours)	**$400**

Main Lounge Terrace

Half Day Hire (up to 4 hours)	**$125**
Full Day Hire (over 4 hours)	**$250**

Meeting Room 1

Half Day Hire (up to 4 hours)	**$50**
Full Day Hire (over 4 hours)	**$100**

Meeting Room 2

Half Day Hire (up to 4 hours)	**$50**
Full Day Hire (over 4 hours)	**$100**

Meeting Room 1 & 2 Combined

Half Day Hire (up to 4 hours)	**$100**
Full Day Hire (over 4 hours)	**$200**

Room Hire Inclusions: Required tables & chairs, floorplan set up as requested, AV access & usage, 1-hour set up prior to event, complimentary water, bar staff for relevant events.



CANAPÉS

COLD

Smoked salmon blinis
Assorted sushi rolls (gf)
Mushroom, onion & goats cheese tart (v)
Tomato, basil, bocconcini & prosciutto skewer (gf)
Mushroom, gruyere & lemon zest tart (v)
Natural oyster with saffron aioli & roe
Brie, cranberry, prosciutto & mint crostini
Sticky pork belly, cucumber & chilli skewer
Tomato salsa, balsamic & fetta bruschettas
Steak bites, caramelised onion & gruyere (gf)
Prawn, avocado & thousand island sauce (gf)

SUBSTANTIAL & HOT FORK

Gua sticky pork belly bao bun (df)
Beef slider with cheese & tomato relish
Southern fried chicken slider
Battered fish & chips & lime aioli
Popcorn chicken taco with nam jim salad
Maple sriracha tofu bowl & rice (ve)
Mini taco, choice of
Chicken (lettuce, salsa, chipotle mayo)
or
Fish (lettuce, salsa & capers tartare)
Green curry & steamed jasmine rice (gf)

HOT

Tempura king prawn with chilli jam
Chicken & portobello mushroom vol au vent
Mini lamb kofta with tzatziki (gf, df)
Sticky pork belly bites & chilli jam (gf)
Capris pizza crostinis (v)
Pumpkin & sage arancini served with aioli (ve, df)
Falafel & smokey harissa aioli (ve, df)
Peking duck rolls with Hoisin dipping sauce (df)
Prawn dumplings & ponzu sauce (gf, df)
Deep fried camembert & burnt honey
Scallops wrapped in prosciutto & salsa verde
Prawn, chorizo & smoked paprika skewer
Asparagus, sun dried tomato & crispy pancetta (gf, df)

DESSERTS

Assorted cakes, cheesecakes & slices
Mini lemon meringue tarts
Chocolate-dipped strawberries
Mini pavlovas
Chocolate profiteroles
Rum-spiked chocolate truffles
Fruit skewers
Mini crème brûlée spoons
Raspberry and white chocolate mousse cups

Dietary Key:
V Vegetarian • GF Gluten Free • VE Vegan • DF Dairy Free



CANAPÉS PRICING

PACKAGES

$18pp

selection of any four hot or cold canapés

$26pp

selection of any four hot or cold canapés & two dessert canapés

$30pp

selection of any four hot or cold canapés & one hot fork & one dessert canapé

OPTIONAL

$5pp
hot or cold selections
individual serve

$4.50pp
dessert canapé
individual serve

$7pp
hot fork or substantial selection
individual serve





FINGER FOOD

MORNING & AFTERNOON TEA

Assorted petite danish pastries
Ham & cheese mini croissant
Assorted mini muffins
Carrot or banana cake
Fruit cup with cinnamon yoghurt

TURKISH ROLLS & WRAPS

Ham, cheese & tomato
Egg, mayonnaise & lettuce (df)
Smoked salmon, cream cheese & dill
Roast beef, salad & chutney (df)
Lettuce, tomato, carrot, cucumber & red onion (df)
Roast chicken, cos lettuce & caesar (wo)
Chicken schnitzel, salad, chipotle, cheese

SUBSTANTIAL

Gua sticky pork belly bao bun (df)
Beef slider with cheese & tomato relish
Southern fried chicken slider
Battered fish & chips & lime aioli
Popcorn chicken taco with nam jim salad
Maple sriracha tofu bowl & rice (ve,gf)
Green curry & steamed jasmine rice (gf)
Mini taco choice of chicken
(lettuce, salsa, chipotle mayo)
or Fish (lettuce, salsa, cappers tartare)

KIDS PLATTERS

serves 10 guests
4 pieces per person served with chips & choice of sauce
Nuggets & chips
Fish & chips
Party pie, sausage rolls & chips
Mixed platter & chips

HOT FINGER FOOD

Vegetarian spring roll & sweet chilli (v)
Assorted vegetarian spring roll, Beef dim sim & curry samosa
Cheeseburger balls
Chef selection arancini (gfo, veo)
Chicken satay skewer (gf)
Honey soy chicken skewer (gf)
Beef terriyaki skewer (gf)
Spicy chicken buffalo wings
Assorted mini quiche Lorraine, spinach & feta, cheese & chorizo
Sweet sticky pork belly bites
Assorted party pies pepper beef, lamb & rosemary & curry chicken
Sausage roll & tomato sauce
Prawn cutlet & tartare
Halloumi fries with lemon & sumac yoghurt (v)

GOURMET BAGUETTE

Brie, salami, chutney, Arugula
Chicken, avocado, bacon, ranch
Antipasto, baby spinach & fetta
Prosciutto, sun-dried tomato & mozzarella
Buffalo cauliflower, salad & hummus

PLATTERS

serves 10 guests
Chef's selection seasonal fruits (v)
Chef's selection cheese, quince paste, grapes & crackers (v)
Vegetarian antipasto platter (v)
Cured meats, tzatziki & grissini
Chef's selection assorted pizza
Trio of dips, rice crackers carrot & celery sticks (v,gf)

Dietary Key:
V Vegetarian • GF Gluten Free • VE Vegan • DF Dairy Free • WO Wrap Only
GFO Gluten Free Option • VEO Vegan Option

FINGER FOOD PRICING

$14.50pp

1 roll with 4 fillings on turkish bread and wraps

$17.50pp

7 hot finger food selections

$19.50pp

Combined 4 hot finger food & 3 turkish roll / wrap selections

$65ea

Platters:
Kids
Vegetarian antipasto platter
Trio of dips, rice crackers carrot & celery sticks
Chef's selection assorted pizza

$24pp

7 hot finger food & one substantial selection

$85ea

Platters:
Chef's selection seasonal fruits
Chef's selection cheese, quince paste, grapes & crackers
Cured meats, tzatziki & grissini

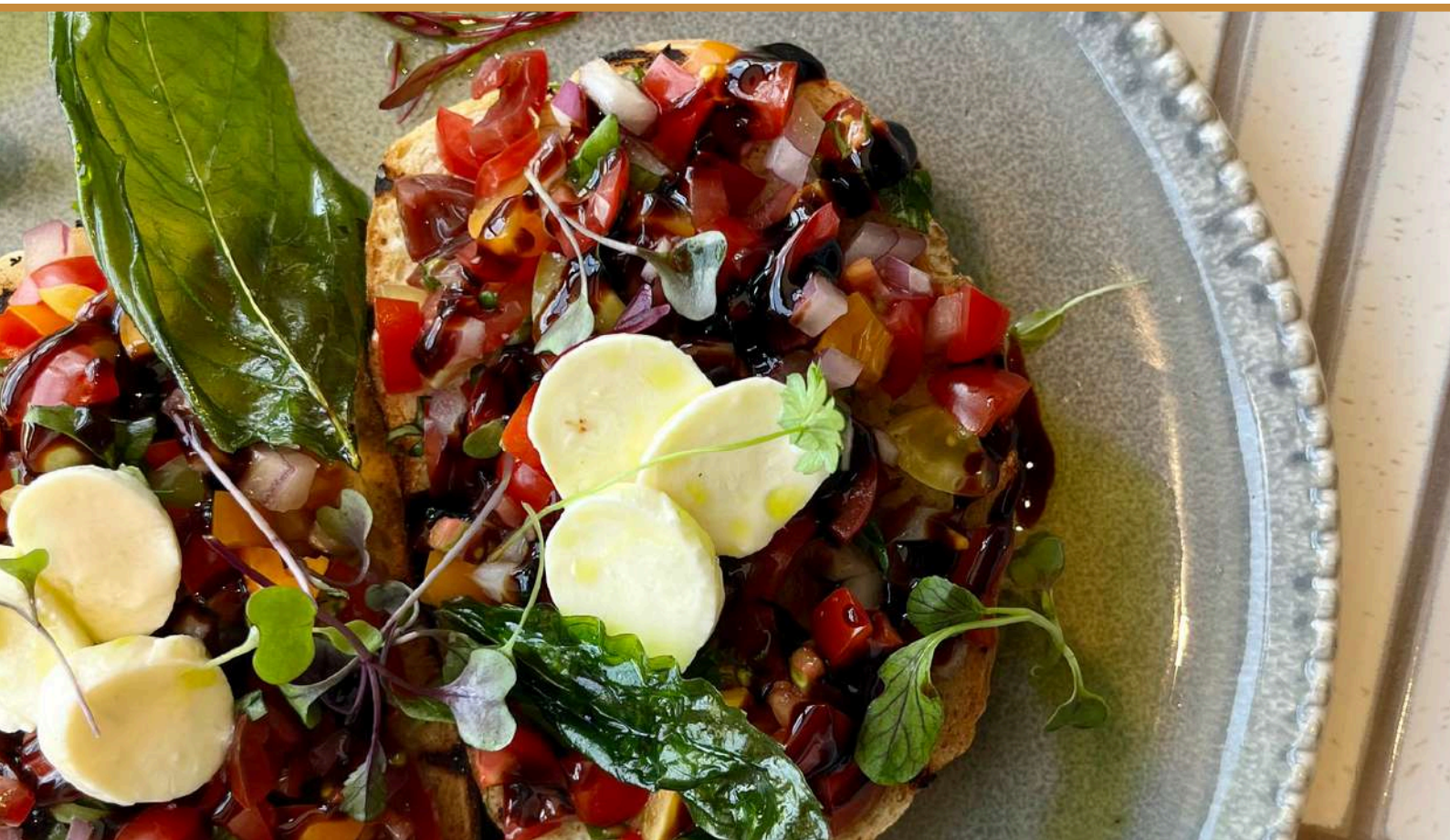
OPTIONAL

$5pp

Upgrade your package with gourmet baguettes

$7pp

Upgrade your package with a substantial selection



TEA & COFFEE

$5pp	Selection of teas, coffee, two biscuits add $3pp for continuous service
$10pp	Selection of teas, coffee, two biscuits & two morning or afternoon tea options add $3pp for continuous service
$14pp	Selection of teas, coffee, two biscuits & two dessert canapés add $3pp for continuous service



MENU ONE

Select up to two options per course

$33 pp	$45 pp
ONE COURSE	TWO COURSE

Select up to two options, served alternate drop

MAIN

Chicken Schnitzel served with chips, salad & gravy
Battered or Grilled Fish served with chips, salad & tartare sauce
200g Rump Steak Cooked to Medium served with chips, salad & gravy
Italian Garden Vegetable Risotto with roasted pumpkin, zucchini, cherry tomatoes & fresh basil (ve, gf, df)

DESSERT

Chocolate Brownie or Tiramisu with whipped cream & strawberries
Mini Pavlova with lemon curd, passionfruit & whipped cream (gfo)
Seasonal Fruit Salad with mango coulis (ve, gf, df)

Includes: table linen, fresh bread roll and butter, a complimentary tea & coffee station will be provided for guests who meet minimum number requirements.
Please see additional services for available add ons.

Dietary Key:
V Vegetarian • GF Gluten Free • GFO Gluten Free Option • VE Vegan • DF Dairy Free



MENU TWO

Select up to two options per course

$49 pp
TWO COURSE

$61 pp
THREE COURSE

Select up to two options, served alternate drop

ENTREE

Beef Tataki with ponzu dressing, crispy shallots & micro herbs (gf, df)

Grilled Haloumi with watermelon, mint, pomegranate & toasted pepitas (v, gf)

Panko Crumbed Prawns with green chilli mayo & lime (df)

Tempura Zucchini Flower stuffed with three cheese, served with lemon oil (v, gf)

MAIN

Chicken Breast with pumpkin purée, blistered cherry tomatoes & tarragon cream (gf)

Chargrilled Sirloin with pomme purée, café de Paris butter & seasonal greens (gf) ($5pp upgrade)

Seared Market Fish with crushed potatoes, dill butter & asparagus (gf)

Caramelised Onion & Goats Cheese Galette with rocket, walnuts & vincotto (v)

DESSERT

Crème Brûlée with shortbread crumb (gf option)

Chocolate Hazelnut Mousse Dome with berry coulis

Lemon Tart with torched meringue & freeze-dried raspberries

Sticky Date Pudding with butterscotch sauce & double cream

Includes: warm bread roll & butter, linen service, and complimentary tea & coffee station for bookings that meet minimum guest numbers.

Dietary Key:
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MENU THREE

Select up to two options per course

$61 pp
TWO COURSE

$76 pp
THREE COURSE

Select up to two options, served alternate drop

ENTREE

Beef Carpaccio with parmesan, rocket, pickled shallots & truffle oil (gf)
Zucchini Flowers Stuffed with ricotta, lemon & basil, served with saffron aioli (v, gf)
Charred Octopus with olive tapenade, crushed potato & lemon vinaigrette (gf, df)
Burrata with roasted cherry tomatoes, balsamic fig glaze & grilled sourdough (v)

MAIN

Veal Saltimbocca with prosciutto, sage butter sauce & soft polenta (gf)
Squid Ink Risotto with prawns, garlic butter & chilli gremolata (gf)
Slow-cooked Lamb Shoulder with rosemary jus, grilled eggplant & creamy parmesan mash (gf)
Wild Mushroom Pappardelle with white wine cream & pecorino (v)

DESSERT

Vanilla Panna Cotta with maraschino cherries & crushed biscotti (gfo)
Affogato with espresso, vanilla gelato & optional shot of liqueur (gfo)
Dark Chocolate Torte with orange zest, raspberry dust & whipped ganache (gf)
Spiced Poached Pear with vanilla bean syrup, pistachio crumb & orange zest (ve, gf, df)

Includes: table linen, fresh bread roll and butter. A complimentary tea & coffee station will be provided for guests who meet minimum number requirements. Please see additional services for available add ons.

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GOLF DAY CATERING

BREAKFAST

All breakfasts are served plated by professional wait staff, rolls are available at catering station.

$5pp Tea & coffee station served with biscuits

$12pp Bacon & egg roll with tomato sauce

$15pp Breakfast quiche served with cherry tomatoes & relish (v)

$15pp Bacon, scrambled eggs, toast & choice of sauce

$20pp Bacon, pork chipolata sausage, scrambled eggs, baked beans & toast

PLATTERS

Serves 10 guests

$85 each

Chef's selection seasonal fruits (v)
Chef's selection cheese, quince paste, grapes & crackers (v)
Cured meats, tzatziki & grissini

$65 each

Vegetarian antipasto platter (v)
Trio of dips, rice crackers carrot & celery sticks (v,gf)
Chef's selection assorted pizza

LUNCH

Select up to two options served alternate drop

$25pp

Creamy sun-dried tomato & spinach spaghettini (v)
Chicken caesar salad
Beef burger, lettuce, tomato, onion, cheese & tomato sauce
Thai chicken cashews, jasmine rice & two Spring rolls

$30pp

All served with chips & salad

Battered flathead, tartare & lemon
Chicken schnitzel & gravy on the side
200g rump steak medium rare
Sweet potato & pumpkin frittata (v)

SUB SANDWICHES

$15 each

Meatball, salad & cheese
Chicken, bacon, avocado & ranch
Chicken teriyaki & salad
Smokey BBQ pulled pork & slaw
Smashed felafel, harissa & salad (ve)
Battered fish, red cabbage, corn, coriander, lime & chipotle

Dietary Key:
V Vegetarian • GF Gluten Free • VE Vegan • DF Dairy Free

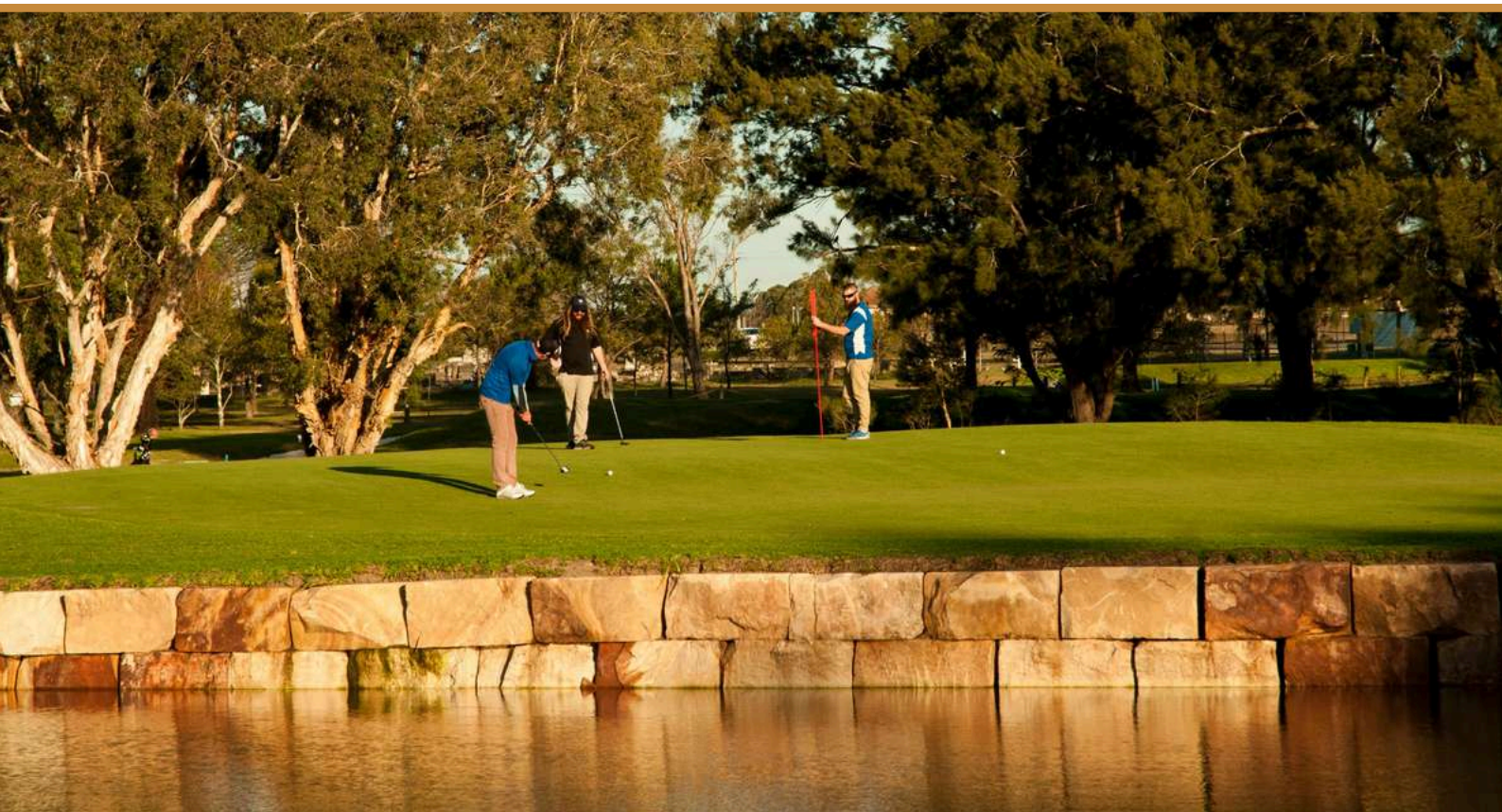


ADDITIONAL FEES, SERVICE & INFORMATION

Gluten Free Bread	additional $2pp
Gluten Free, dairy free or plant based cakes, muffins & sweets	additional $2pp
Most menu items can be substituted for plant based proteins, impossible meats, cheese & sauces	additional $3pp
Cakeage is available plated & served with berry coulis & cream	$4pp
Cakeage available cut & served on a platter	$50
Selection of black or white tablecloths (round or rectangle)	$15 each
White cloth napkins	$3 each
Bar Staff (if more than 2 required)	additional $150

Gluten free spaghettis, pastas & alternatives are available for $2pp

Additional fees may apply for extra set up time or pack down time.



CATERING
TERMS & CONDITIONS

Catering Information

All prices include professional service & wait staff for your event.

Minimum numbers apply: 20 guests Monday-Thursday & 60 guests Friday-Sunday
Prices and quantities are quoted for a minimum of 20 guests.
Most menu items may be substituted for plant based proteins, cheese, & sauces $3pp
Final numbers & menu selections are required 14 days prior to event date.
Final payments are due 7 days prior to event date.
A reduction of numbers may not be accepted within 3 days of your event.
Additional numbers may be accommodated, but please note that menu options may vary accordingly
Catering service times are 10.30am-2.30pm & 5pm - 9pm, service outside of these hours may be negotiated with the events team.
Guest are offered complimentary selection of coloured paper napkins and are available in white, black, gold, silver, pink, purple, blue, orange and green.

Allergen Advice

Please be aware that our kitchen handles a wide variety of ingredients, including those known to cause allergies in some individuals. While we take every precaution to prevent cross-contamination, we cannot guarantee that any dish wil be completely free of allergens.

It is vital that guests with food allergies or intolerances inform our staff before placing their menu selections, our team is trained to assist you in making informed choices regarding our menu items and can provide detailed information about ingredients and preparation methods.

We urge guests with severe allergies to exercise caution when dining with us and to take necessary measures to ensure their safety.

Inclement weather catering cancellations (Golf Days)

A full refund of the security deposits paid for room hire will be given for cancellations 60 days prior to the function date.

No refund will be given for cancellations with less than 60 days notification.
Three (3) business days are required for all catering cancellations.
Cancellations with less than three (3) business days will be subject to 50% of the catering cost.
Cancellations or changes not received and acknowledged within 24 hours of the scheduled function will be charged 100% of items ordered.
Please note, in the event Golf is cancelled, breakfast and lunch catering will still be available on the day for the group.
In the event of wet weather - closure of golf course holes/restricted use of Golf Carts by Club, a refund will be given for golf cart hire. A refund will be given on green fees with 24 hours' notice given.

In the event that a menu item or ingredient becomes unexpectedly costly or unavailable due to circumstances such as extreme weather, supply chain disruptions, or other unforeseen factors, this will be discussed with the client in advance, and a mutually agreed-upon substitute will be arranged.

Please note that all menu items are ordered in specifically for each event, and we hold limited additional stock on site.
It is essential that final quantities are confirmed accurately, as additional items requested on the day may not be available due to stock limitations and labour requirements.